

Online Graduate Class Schedule

All classes are three credits each

	Food Technology	Human Nutrition	Required for the M.S.
Summer 2021		FSN 508 Nutrition & Aging (Dr. Camire)	
Fall 2021	FSN 555 Organic & Natural Food (Dr. Perry) Full and closed		FSN 501 Advanced Human Nutrition (Dr. Camire)
			FSN 524 Responsible Design, Conduct and Analysis of Research (Dr. Camire)
Spring 2022	FSN 538 Fermented Foods & Probiotics (Dr. Perry)	FSN 506 Nutritional Assessment (Dr. Therrien)	FSN 543 Communication in Nutrition and Food Technology (Team-taught)
		FSN 530 Integrated & Functional Nutrition (Dr. Camire)	
Summer 2022	FSN 603 Nutrient Changes Across the Food System (Dr. Camire)		
Fall 2022			FSN 502 Food Preservation (Dr. Bushway)
			FSN 524 Responsible Design, Conduct and Analysis of Research (Dr. Camire)
Spring 2023	FSN 545 Utilization of Aquatic Food Resources (Dr. Skonberg)	FSN 506 Nutritional Assessment (Dr. Therrien)	
	FSN 585 Principles of Sensory Evaluation (Dr. Camire)	FSN 542 Sustainability, Nutrition and Health (Dr. Klimis-Zacas)	